



The Barrel Room

EVENT MENU

2025



COLD APPETIZERS

events serving only appetizers must choose a minimum of five
all appetizers ordered at full guest count

TIER ONE

\$3 per person, per appetizer

HERE GOSE NOTHIN'® CHIPS [V]
dill dip

SEASONAL FRUIT [GF] [V]
cheesecake dip

SEASONAL VEGETABLES [V]
dill dip

PHYLLO CUPS
choose one:
smoked salmon mousse • mediterranean [V]

TIER TWO

\$4 per person, per appetizer

DEILED EGGS* [GF]
choose up to two:
classic [V] • bacon & bleu cheese • smoky chipotle [V]

CHIMICHURRI HUMMUS*
english cucumber [GF] [V] & naan [V]

SHRIMP CEVICHE
house-made tortilla chips

TIER THREE

\$4.75 per person, per appetizer

COCKTAIL SANDWICHES
choose up to two:
vertex blt • turkey & havarti club • california veggie [V]

SOUTHWEST CHICKEN SALAD WRAPS [GF]

ANTIPASTI
chef's selections of cured meats, cheeses,
pickled accompaniment, dried fruits & nuts

SHRIMP COCKTAIL* [GF]
cocktail sauce

* GREAT FOR PASSED APPETIZERS [V] VEGETARIAN [GF] GLUTEN FREE

HOT APPETIZERS

events serving only appetizers must choose a minimum of five
all appetizers ordered at full guest count

TIER ONE

\$3 per person, per appetizer

QUESO FUNDIDO [V]
nacho tortilla chips

STUFFED MUSHROOMS [V]
herb-roasted vegetables, white cheddar

POTATO CROQUETTES* [V]
chimichurri, maple chipotle sauce

BAKED PINWHEELS
choose one:
fig & goat cheese [V] • ham & pimento cheese

TIER TWO

\$4 per person, per appetizer

GUAJILLO CHICKEN FLAUTAS
smoked cilantro ranch

BAVARIAN BRAT BITES
stout horseradish mustard

ITALIAN BEEF SPREAD
crostini

SEAFOOD FRITTERS*
old bay® mayo

ADOBO CHICKEN EMPANADAS
salsa verde

BAVARIAN PRETZEL BITES [V]
cheddar cheese sauce

TIER THREE

\$4.75 per person, per appetizer

CHORIZO STUFFED DATES* [GF]
tomato-guajillo sauce

PORK & SMOKED BACON
MEATBALLS*
soy chili glaze

CRAB RANGOON DIP
wontons, sweet & sour sauce

COCONUT SHRIMP
mango aioli

GRASS-FED SIRLOIN SKEWER
sesame mustard

THAI CHICKEN SKEWER
sweet chili vinaigrette

* GREAT FOR PASSED APPETIZERS [V] VEGETARIAN [GF] GLUTEN FREE

SALADS

TIER ONE

\$4 per person, if not ordering entrées

HOUSE [V]

mixed greens, red cabbage, carrot, asiago,
balsamic-roasted heirloom tomato, ancho croutons, grilled red onion,
roasted garlic vinaigrette & buttermilk ranch

CAESAR

romaine, parmesan, romano & cotija, truffle croutons,
crispy caper, orange zest, cracked black pepper,
creamy caesar

TIER TWO

\$5.25 per person, if not ordering entrées

FRUIT & GOAT CHEESE [GF] [V]

spinach, blueberry, strawberry, kiwi, maple walnuts, lemon zest,
goat cheese, kiwi white balsamic vinaigrette

BACON & BLEU [GF]

spinach, applewood-smoked bacon, white cheddar bleu,
diced tomato, hard-boiled farm egg, peas, red onion,
maple & jalapeño bacon dressing

"WEDGE"

mini romaine, balsamic-roasted heirloom tomato, brown sugar jalapeño bacon,
smoked bleu, ancho croutons, radish, chive, red onion,
cracked black pepper, buttermilk ranch

[V] VEGETARIAN [GF] GLUTEN FREE

ENTRÉES

TIER ONE

choice of two entrées, two sides & a salad
\$27 per person
add third entrée, \$8 per person

OVEN-ROASTED CHICKEN BREAST
dijon-marinated [GF] or thai-style

FRESH GALETTI PASTA [V]
add grilled chicken \$4 per person
roasted tomato cream sauce, arugula, asiago,
cracked black pepper

BACON-WRAPPED MEATLOAF
hefeweizen gravy

POBLANO PEPPER BAKE [V]
roasted red pepper sauce

BRAISED POT ROAST [+\$2]
hefeweizen gravy

TIER TWO

choice of two entrées, two sides & a salad
[includes tier one options] \$34 per person
add third entrée, \$11 per person

PORK TENDERLOIN
stout demi-glace

STUFFED RAVIOLI [V]
choice of wild mushroom or italian cheese
roasted garlic cream sauce, balsamic onion,
roasted tomatoes, basil

BEEF BRISKET
downstate bbq sauce, creamy horseradish

MEDITERRANEAN
STUFFED CHICKEN [GF]
herbed cream sauce

SEARED SALMON [+\$2]
gose buerre blanc

HAND-CUT SIRLOIN [+\$4] [GF]
white wine pink peppercorn sauce

SIDES

add third side, \$4 per person

ASSORTED ROLLS & BUTTER [+\$2]

GREEN BEANS [VEGAN] [GF]

VEGETABLE MEDLEY [VEGAN] [GF]

VEGETABLE AU GRATIN [V]

ASPARAGUS [+\$1] [VEGAN] [GF]

MAPLE-GLAZED CARROTS [VEGAN] [GF]

ANCHO RICE & BEANS [V] [GF]

MASHED POTATOES & HEFEWEIZEN GRAVY

HERB-ROASTED POTATOES [VEGAN] [GF]

LOADED MASHED POTATOES [+\$1] [GF]

PARMESAN BAKED MAC & CHEESE
ADD BACON [+\$1]

KIDS MEALS AVAILABLE FOR GUESTS UNDER 12 [V] VEGETARIAN [GF] GLUTEN FREE

DESSERTS

MASON JAR DESSERTS [V] \$48 per dozen
choose up to three:

BOURBON PECAN PIE orange meringue
KEY LIME CHEESECAKE whipped cream, toasted coconut
CHOCOLATE CARAMEL CAKE white chocolate whipped cream, caramel
BANANA CREAM PIE caramel, whipped cream
S'MORES TART whiskey caramel

PETITE CHEESECAKES \$48 per dozen
one dozen minimum per flavor
triple berry • chocolate ganache • classic • salted caramel

MACARONS [V] \$38 per dozen
two dozen minimum per flavor
\$38 per dozen, packaged to-go

RASPBERRY [GF] buttercream, raspberry jam center
PISTACHIO [GF] pistachio buttercream
SALTED CARAMEL [GF] salted caramel buttercream
VANILLA BEAN [GF] vanilla bean buttercream
COOKIES AND CREAM cookies and cream buttercream

MINI-CUPCAKES [V] \$38 per dozen
two dozen minimum per flavor
VANILLA ESPRESSO vanilla ganache
WEDDING CAKE vanilla bean frosting
STRAWBERRIES AND CREAM whipped icing
PEANUT BUTTER LOVER peanut butter buttercream
CLASSIC CARROT cream cheese icing
LEMON vanilla bean frosting
RED VELVET cream cheese frosting
CHOCOLATE SALTED CARAMEL salted caramel buttercream

ASSORTED COOKIES [V] \$30 per dozen
two dozen minimum, assorted flavors
lemon • chocolate chip • snickerdoodle • double chocolate

[V] VEGETARIAN [GF] GLUTEN FREE

LATE NIGHT SNACKS

food quantities based off 60% of final guest count
\$4.75 per person, per snack

BEER-BRINED CHICKEN WINGS

choose up to three:

dry-rubbed • downstate bbq • brown butter buffalo • alabama white bbq
ranch, bleu cheese, celery, carrot

CHEESEBURGER SLIDERS

hand-formed beef patty, american cheese, ipa pickles, onion,
house-made burger sauce

WALKING TACOS

fritos & doritos, seasoned ground beef, jalapeño cheese sauce,
lettuce, tomato, sour cream, cheddar

CHICAGO-STYLE HOT DOG

all-beef hot dog, mustard, tomato, pickle, onion,
sport peppers, sweet relish, celery salt

HAND-TOSSED PIZZAS

for guest counts less than 100
\$14 per pizza

MEATBALL & PEPPERONI

house-made beef & pork meatballs, pepperoni,
italian cheeses, roasted garlic tomato sauce

MEXICAN STREET CORN [V]

grilled sweet corn, cotija lime mayo, chihuahua cheese,
queso fresco, green onion, chile salt, cilantro

BACON & PICKLE

applewood-smoked bacon, gruyere, ipa pickles, italian cheeses,
crushed red pepper, dill, lemon, roasted garlic cream sauce

CLASSIC PEPPERONI

pepperoni, italian cheeses, roasted garlic tomato sauce

TRIPLE CHEESE [V]

italian cheeses, roasted garlic tomato sauce

[V] VEGETARIAN [GF] GLUTEN FREE

BRUNCH

choice of two entrées, two sides & spring mix salad
\$25 per person

FRENCH TOAST [V]

brioche, buttermilk-cinnamon custard, maple syrup,
strawberries, bananas, white chocolate whipped cream & shavings

VEGGIE QUICHE [V]

farm eggs, local cream, fingerling potatoes,
maple-glazed butternut squash, roasted red pepper, goat cheese

BRUNCH POUTINE

crispy potato wedges, garlic & herb white cheddar cheese curds,
sausage & coffee gravy, tomato, chives, scrambled eggs

BUTTERMILK BISCUITS & SAUSAGE GRAVY

house-made buttermilk biscuits, sausage & coffee gravy, chives, crushed red pepper

BACON SAUSAGE SCRAMBLE

smashed red potatoes, scrambled eggs, tomato-guajillo sauce, green onions,
cheddar cheese sauce, pimento cheese, crispy shredded potatoes

BRUNCH SIDES

add third side, \$4 per person

HERB-ROASTED POTATOES [V] [GF]

SEASONAL FRUIT SKEWERS [V] [GF] cheesecake dip

HOUSE-MADE BUTTERMILK BISCUITS [V] mixed berry jam & butter

MINI BAGELS [V] cream cheese & butter

ASSORTED BREAKFAST PASTRIES

BREAKFAST SAUSAGE LINKS

JALAPEÑO OR APPLEWOOD-SMOKED BACON [GF]

[V] VEGETARIAN [GF] GLUTEN FREE

**1200 GREENBRIAR DRIVE
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DESTIHL.COM

SERVICE OPTIONS: We offer individually plated meals for parties of 75 guests or fewer, family-style service for up to 125 and buffet service for up to 175. For a cocktail-style event with limited seating, we can accommodate up to 250.

GUEST & MENU GUARANTEE: Final guest count & menu selections must be confirmed no later than 14 calendar days before the event. Menu prices are subject to change at any time.